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## MEXICAN HOT CHOCOLATE WITH HONEY AND CHIPOTLE

We've been drinking hot chocolate for thousands of years. Our versions today are much richer than what they used to drink in the past. The original recipe was ground cocoa beans, water, wine, and hot peppers. When the Spaniards discovered the drink, they started sweetening it with sugar. Whatever the history, this spicy hot chocolate is a delicious treat and a great way to send a little surprise to your guests.

MAKES 6 GENEROUS MUGS

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**8 oz semisweet or bittersweet  
chocolate**  
**5 cups whole milk**  
**½ cup heavy cream (35%)**

**3 Tbsp honey or to taste**  
**¼ tsp ground cinnamon**  
**1 whole dried chipotle pepper**

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Chop the chocolate into roughly ½-inch pieces and set aside. In a heavy-bottomed pot, combine the milk, cream, honey, cinnamon, and chipotle. Heat on medium and bring to a simmer.

Add the chocolate all at once, and whisk constantly until the chocolate is completely melted. Taste and remove the chipotle pepper once you have the desired spice level.

Whisk vigorously to foam the hot chocolate and pour into 6 large mugs.